

# BODEGA™

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## FOODS



Bring the flavours of Spain to your table with **Bodega™ Foods** and make delicious new memories one bite at a time!

We have meticulously captured the flavours of favourites such as our signature (and zesty) Brava Sauce, savoury Romesco Sauce and sweet Piquillo Relish for you to enjoy at home with friends and family.

### Grilled Green Onions and Asparagus with **Bodega™ Foods** Romesco Sauce

Prep Time: 10 minutes  
Cook Time: 35 minutes  
Serves: 4

**Ingredients:**  
16 large green onions or baby leeks  
16 large asparagus spears, trimmed  
Spanish extra virgin olive oil for brushing  
Salt and freshly ground black pepper  
Bodega™ Foods Romesco Sauce

**Instructions:**  
Trim root ends of onions, keeping the bulb heads intact; discard roots. Trim tops so that about 4 inches of upper green portion remain. Cook onions in boiling water until tender, 8 to 10 minutes depending on their size. Do not undercook them because they will not soften much during grilling. Drain and rinse with cold water; drain well, and pat dry.  
Trim off the tough ends from the asparagus spears, and then, using a vegetable peeler, peel the bottom half of each spear. Cook asparagus in boiling water for 4 minutes or until crisp-tender. Drain and rinse with cold water; drain well, and pat dry.  
Use a gas grill (preferably) or heat a grill pan over medium-high heat. Brush the onions and asparagus with the extra virgin olive oil, and sprinkle with salt and pepper. Place over the fire and grill, turning as needed, until well browned and a little charred on all sides (until grill marks show).  
Transfer the vegetables to a platter and serve.  
Provide each guest with a small bowl of Bodega™ Foods Romesco Sauce for dipping.

**Other Ideas:**  
This versatile sauce can be served with grilled vegetables, as part of a crudité platter, can be used as pasta sauce or spread for sandwiches and also makes a great, flavourful thickener for soups. Try it as a marinade for roast chicken, turkey or lamb and add to sautéed prawns for the perfect finish!